Juan Gil Etiqueta Plata



Bodegas Juan Gil
Denominación de Origen Protegida Jumilla



TYPE
Organic red wine aged for 12 months

GRAPE VARIETIES
Monastrell

VINIFICATION
Maceration-fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation, the wine was aged for about 12 months in French oak barrels, depending on the characteristics of the harvest.

TASTING NOTES
This wine has been produced with Monastrell grapes from old vineyards with low yield, planted in limestone and chalky soils. This results in a deep purple/black color wine, with explosive aromas of ripe currant, red berries and smoked notes. Rich, powerful and voluminous on the attack, silken and juicy in the mid-palate with excellent length and persistence, and a long spicy well-balanced finish including toasted notes provided by the French wood.

FOOD PAIRINGS
Perfect to pair with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casserole, fish and sauce seafood, smoked, blue and cured cheeses, grilled and/or barbecued white and red meat, roast lamb, pork or beef.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18°C and a controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 15 °C and 18 °C.

Scan for nutrition information and ingredient list:

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750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended